



Goes with absolutely everything – you can't have a barbie without a coleslaw side and this one's super simple

What you'll need:

½ white cabbage

1 small onion

4 large carrots

For the dressing

4 tablespoon mayonnaise

2 tablespoon lemon juice

1 teaspoon Dijon mustard

Salt and freshly ground black pepper

How to make them:

1. Put the mayonnaise, lemon juice and mustard ingredients in a bowl and mix well – if you have a food processor or hand blender you can use that. Season with salt and freshly ground black pepper.
2. Shred the onion and cabbage, using a food processor or finely chop in thin strips.
3. Grate the carrots.
4. Toss everything together, mixing in the dressing and chill in the fridge for half an hour before serving.

It's really important to remember to ALWAYS BBQ OUTSIDE, as carbon monoxide is not harmful in open spaces!

Never BBQ inside your home or in a tent or gazebo – even if the doors are open.